

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings of claims in the application:

**Listing of Claims:**

Claim 1. (original) A method for producing a fermented beverage with less sulfur smell through a fermentation stopping process, wherein L-methionine is added to wort or fermenting wort.

Claim 2. (original) A method for producing a fermented beverage with less sulfur smell through a fermentation stopping process, wherein the L-methionine concentration in wort is 0.09 mM to 5 mM.

Claim 3. (original) The method according to claim 2, wherein the wort is prepared from a grain source material.

Claim 4. (original) The method according to claim 3, wherein the grain source material is malt.

Claim 5. (original) A method for producing a fermented beverage with less sulfur smell through a fermentation stopping process, wherein L-methionine is prevented from being depleted during the fermentation.

Claim 6. (original) A method for producing a fermented beverage with less sulfur smell through a fermentation stopping process, wherein the fermentation is

stopped before the L-methionine concentration in fermenting wort becomes lower than 0.01 mM.

Claim 7. (currently amended) The method according to any one of claims 1, 2, 5 and 6 ~~to 6~~, wherein the alcohol concentration is 2% or less.

Claim 8. (original) A method for producing a low-alcohol beer or low-alcohol sparkling liquor with less sulfur smell through a fermentation stopping process where the fermentation is stopped at an alcohol concentration less than 1%, wherein the L-methionine concentration in wort is 0.09 mM to 5 mM.

Claim 9. (original) A method for producing a fermented beverage with less diacetyl smell through a fermentation stopping process, wherein the free amino nitrogen level in wort or fermenting wort is controlled.

Claim 10. (original) The method according to claim 9, wherein the free amino nitrogen level in wort is 10 mg/100 ml to 20 mg/100 ml.

Claim 11. (original) The method according to claim 9, wherein the free amino nitrogen level in fermenting wort is adjusted to give an L-valine concentration of 0.1 to 10 mM.

Claim 12. (currently amended) The method according to claim 9 ~~or 10~~, wherein the free amino nitrogen level in wort is controlled by adjusting at least one

parameter selected from the group consisting of the type or ratio of grain source material, the pH, temperature or time of a mashing step, and a dilution factor.

Claim 13. (original) The method according to claim 12, wherein the grain source material is malt.

Claim 14. (currently amended) The method according to ~~any one of claims 9 to 13~~ claim 9, wherein the alcohol concentration is 2% or less.

Claim 15. (original) A method for producing a low-alcohol beer or low-alcohol sparkling liquor with less diacetyl smell through a fermentation stopping process where the fermentation is stopped at an alcohol concentration less than 1%, wherein the free amino nitrogen level in wort is 10 mg/100 ml to 20 mg/100 ml.

Claim 16. (original) A method for producing a low-alcohol beer or low-alcohol sparkling liquor with less diacetyl smell through a fermentation stopping process where the fermentation is stopped at an alcohol concentration of 0.5% or less, wherein the free amino nitrogen level in wort is 2.5 mg/100 ml to 20 mg/100 ml.

Claim 17. (original) A method for producing a fermented beverage with less sulfur and diacetyl smells through a fermentation stopping process, wherein L-methionine is added to wort or fermenting wort and wherein the free amino nitrogen level in the wort or fermenting wort is controlled.

Claim 18. (original) The method according to claim 17, wherein the L-methionine concentration in wort is 0.09 mM to 5 mM and wherein the free amino nitrogen level in the wort is 10 mg/100 ml to 20 mg/100 ml.

Claim 19. (original) The method according to claim 17, wherein the L-methionine concentration in wort is 0.09 mM to 5 mM and wherein the free amino nitrogen level in fermenting wort is adjusted to give an L-valine concentration of 0.1 to 10 mM.

Claim 20. (original) The method according to claim 17, wherein the L-methionine concentration in wort is 0.09 mM to 5 mM and wherein the free amino nitrogen level in the wort is controlled by adjusting at least one parameter selected from the group consisting of the type or amount of grain source material and the pH, temperature or time of a mashing step.

Claim 21. (currently amended) The method according to ~~any one of claims 1 to 7, 9 to 14 and 17 to 20~~ claim 7, wherein the fermented beverage is a low-alcohol fermented beverage.

Claim 22. (original) The method according to claim 21, wherein the low-alcohol fermented beverage is a low-alcohol beer or a low-alcohol sparkling liquor.

Claim 23. (currently amended) The method according to any one of claims 1, 9 and 17 ~~to 22~~, wherein yeast has a lower capacity for sulfate ion uptake.

Claim 24. (currently amended) The method according to any one of claims 1, 9 and 17 ~~to 22~~, wherein yeast has a lower capacity for total vicinal-diketone (T-VDK) production.

Claim 25. (currently amended) The method according to ~~any one of claims 4 to 24~~ claim 23, wherein yeast is top fermenting yeast.

Claim 26. (currently amended) The method according to ~~claim 25~~ claim 25, wherein the yeast is *Saccharomyces cerevisiae*.

Claim 27. (currently amended) A fermented beverage with less off-flavor, which is obtainable by the method according to any one of claims ~~4 to 25~~ 1, 9 and 17.

Claim 28. (new) The method according to claim 14, wherein the fermented beverage is a low-alcohol fermented beverage.

Claim 29. (new) The method according to claim 17, wherein the fermented beverage is a low-alcohol fermented beverage.

Claim 30. (new) The method according to claim 28, wherein the low-alcohol fermented beverage is a low-alcohol beer or a low-alcohol sparkling liquor.

Claim 31. (new) The method according to claim 29, wherein the low-alcohol fermented beverage is a low-alcohol beer or a low-alcohol sparkling liquor.

Claim 32. (new) The method according to claim 24, wherein yeast is top fermenting yeast.

Claim 33. (new) The method according to claim 32, wherein the yeast is *Saccharomyces cerevisiae*.